

**44840. SISYRINCHIUM sp. Iridaceæ.**

From Guatemala. Plant collected by Mr. Wilson Popenoe, agricultural explorer. Received June 8, 1917.

"(No. 135. May 28, 1917.) A flowering plant from the hillsides near Momostenango, in the Department of Totonicapam, at an altitude of 7,500 feet. It grows to a height of about 2 feet, with slender, grasslike leaves. In May it produces flower stalks up to about 2½ feet high, each bearing several pale-blue flowers about an inch in diameter, with six lanceolate petals. It is called in Spanish *Flor de Mayo* (*Mayflower*). This should be adapted to cultivation in California and Florida. It seems to like a heavy soil." (*Popenoe*.)

**44841. ANNONA CHERIMOLA Mill. Annonaceæ. Cherimoya.**

From Oran, Salta, Argentina. Presented by Mr. S. W. Damon. Received June 9, 1917.

"Seeds of *Annona cherimola* from rather good fruit which I ate a few days ago. The trees which bore the fruit withstood, last winter, a temperature of about 15° F." (*Damon*.)

**44842. CITRULLUS VULGARIS Schrad. Cucurbitaceæ. Watermelon.**

From Durban, Natal, Union of South Africa. Presented by Mr. William W. Masterson, American consul. Received June 8, 1917.

*Mankataan*. A melon much cultivated throughout Natal for use as cattle feed. It is exceptionally tough, enduring rough handling and keeping for six months after ripening without spoiling; but, at the same time, it is very watery and makes an excellent green fodder for live stock, especially when mixed with such feed as alfalfa hay or cornstalks. It is also very suitable for jam making, some of the Cape Colony firms using large quantities for this purpose. One pound of seed will plant 2 or 3 acres, and as much as 120 tons of melons has been taken from a single acre. It might be suitable for the semiarid regions of the United States. (Adapted from *William W. Masterson, consular report, April 18, 1917*.)

**44843. COIX LACRYMA-JOBI MA-YUEN (Rom.) Stapf. Poaceæ.****Job's-tears.**

From Chosen (Korea). Presented by Miss Katherine Wambold, Yunmotkol, Keijo, through Mrs. M. W. Spaulding, Washington, D. C. Received June 1, 1917.

"*Yulé moo*. Grows in ordinary fields. Made into meal by mixing with water, then draining, drying, and pounding. When mixed with water and salt it is made into a kind of bread." (*Wambold*.)

This variety might be called the cultivated edible Job's-tears, and it includes many forms, all of which are characterized by having a thin, loose, easily broken shell. They are often longitudinally striated and in many examples are constricted at the base into what has been called an annulus. In the central provinces of India, among the aboriginal tribes, this grain forms an important article of food. It has been introduced into Japan, where the seeds are pounded in a mortar and eaten as meal. (Adapted from the *Agricultural Ledger*, No. 13, p. 217, 1904.)